

Food Inspection Program

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Business Name: Panera Bread #1172 Operator: Phone: ()

Address: 979 Norland Avenue, Chambersburg Seat / Checkouts

General Health Record ID: PR 2010-210 P/E Date: 12/20/10 EHS Activity Time: m Travel Time: m

Red High Risk Factors

High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Circles indicate compliance status (IN, OUT, N/O, N/A) for each item.

IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable CDI = corrected during inspection R = repeat violation

Compliance Status	CDI	R	PTS	Compliance Status	CDI	R	PTS
Demonstration of Knowledge				Potentially Hazardous Food Time/Temperature			
0100	IN	OUT	5	1600	IN	OUT	30
0200	IN	OUT	5	1710	IN	OUT	25
Employee Health				Consumer Advisory			
0300	IN	OUT	25	2300	IN	OUT	5
Preventing Contamination by Hands				Highly Susceptible Populations			
0400	IN	OUT	15	2400	IN	OUT	10
0500	IN	OUT	15	Chemical			
				2500	IN	OUT	10
0600	IN	OUT	10	Conformance with Approved Procedures			
				2600	IN	OUT	10
Approved Source, Wholesome, Not Adulterated				2700	IN	OUT	10
0700	IN	OUT	15				
				Blue Low Risk Factors			
0800	IN	OUT	10	Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. Circled points indicate items not in compliance.			
				CDI R PTS			
0900	IN	OUT	10	Food Temperature Control			
				2800	IN	OUT	5
1000	IN	OUT	10				
				2900	IN	OUT	5
1100	IN	OUT	10				
				3000	IN	OUT	3
1200	IN	OUT	5	Food Identification			
				3100	IN	OUT	5
Protection from Cross Contamination				Physical Facilities			
1300	IN	OUT	15	4400	IN	OUT	5
1400	IN	OUT	5	4500	IN	OUT	5
1500	IN	OUT	5	4600	IN	OUT	3
Meals Served				Meal Observed			
				6020	IN	OUT	5
				6025	IN	OUT	5
				6030	IN	OUT	5
				6035	IN	OUT	5
				6040	IN	OUT	5
				Red Critical Points			
				0			
				Blue Points			
				28			
				Total Points			
				28			

- Service**
- 128 Scheduled
 - 129 Return
 - 126 Fld PI Rvw
 - 130 Complaint
 - 133 Illness / Injury
 - 134 Permit Inv.
 - 136 Field Education
 - 127 Pre-Operat.
 - 106 HACCP

- Results**
- 01 Satisfactory
 - 02 Unsatisfactory
 - 03 Complete
 - 04 Incomplete

- Action**
- 04 Suspend
 - 07 Approved
 - 10 Disapproved
 - 26 Follow-up Req'd

- Meals Served**
- 6020 Breakfast
 - 6025 Lunch
 - 6030 Dinner
 - 6035 Cater
 - 6040 Other

- Meal Observed**
- 6045 Breakfast
 - 6050 Lunch
 - 6055 Dinner
 - 6060 Cater
 - 6065 Other

Based on an inspection this day, the above items are violations, which must be corrected in the time specified by the health officer. A food establishment permit may be suspended without warning, notice or hearing if the requirements of the food code and/or directives of the health officer are not met or if violations are not corrected in the time stated in this report. The permit will be suspended if an imminent hazard exists or there are 75 or more red critical points or if there are 101 or more total points. The health officer will provide an opportunity for an appeal on the validity of a suspension or the findings of an inspection report if a written request is filed with the health officer within ten (10) days of the suspension or inspection. The filing of an appeal does not stay the effectiveness of a suspension. The completed inspection form is a public document that must be made available to any person who requests it under the provision of the Right to Know Law.

Person in Charge (Printed Name) _____ (Signature) *[Signature]*

Regulatory Authority (Printed Name) *Archie Shively* (Signature) *[Signature]*